



NEW YEARS EVE

with live music by Chris Higgins from 9.00pm

STARTERS

Minestrone Soup

Parmesan & crusty bread (VE without Parmesan)

Seafood Terrine

Black pepper mayonnaise & nori (DF/GF)

Mustard & Honey Glazed Shropshire Ham

Cranberry relish (DF)

Stuffed Field Mushroom

Nuts & applewood cheddar (GF)

MAINS

Beef Fillet Wellington

Mushroom duxelle, parma ham & rich malbec jus

Baked Halibut Steak

Saffron butter, sweet potato & spinach (GF)

Goats Cheese & Red Onion Filo Tart

Cherry tomato & basil ragout (V)

Roasted Duck Breast

Drambuie & kumquat glaze (DF/GF)

All mains are served with fondant potatoes and vegetable bundles

DESSERTS

Dark Chocolate Marquise

Tuile biscuit (GF without biscuit)

Cheese Board for one

(GF without crackers)

Black Cherry & Kirsch Pavlova

(GF, can be DF)

Caramel & Chocolate Cookie Cheesecake

Toffee drizzle

ADULTS £69.95, UNDER 10'S £34.99

